



pomegranate
CATERING | EVENTS | PRIVATE DINING

BBQ Menu

Trio of Dips

Smoked Eggplant Babaganoush Pistachio, olive, dukkah and pomegranate seed labneh Cumin infused humus Topped with Extra Virgin Olive Oil and served with Freshly Baked Bread

Salads (pick any 2 salads)

Tangy tabbouleh
with fresh flat leaf parsley, fresh and dried mint, cherry tomato

Kale sweet potato Fattoush
massaged kale leaves with a tangy sumac dressing, lots of veggies, and crunchy pita chips

Pomegranate's Herb Salad
With arugula, red, onion, coriander, shallot, mint, cherry tomato, fried eggplant and pine nuts in a sumac and pomegranate molasses dressing

Citrus harissa Prawn Salad
With orange and grapefruit

Mains (pick any 3 mains)

Chili and Garlic Tiger Prawns
with a Lime and Saffron Aioli

Hara Bhara grass fed lamb chops
with mint and coriander sauce

Angus beef burgers
with Emmenthal cheese and caramelised onions

BBQ Pork Ribs
With a chipotle glazing


Rib eye
with black pepper sauce

Sides (pick any 2 sides)


Garlic Roasted Potatoes
With fresh parsley

Sautéed seasonal greens
Served Lebanese-style, with lemon and olive oil


Crispy fried Brussels sprouts
with harissa aioli

Dessert
(pick any 1 dessert)

Chocolate Brownie
With espresso buttercream

Citrus drizzle Almond Cake

Coconut Panna Cotta
with Mixed Berries

price per Guest
\$700

